

# Black Boys Hotel

Tel: 01263 732122 admin@blackboyshotel.co.uk

Available from 1st – 23rd December  
Two course £32.95 Three course £41.95  
Not available Sundays 12 - 5  
£15 per person non refundable deposit

For guests with any food/drink allergies  
please advise us at point of ordering

## Christmas Menu 2026

### TO START

Cauliflower & Truffled Brie Soup with Jerusalem Artichoke Crisps & Warm Sourdough (G.F.O.R) (V.O.R) (V)

Ham Hock & Pistachio Terrine with Spiced Apple & Cranberry Sauce, Sourdough Croutons (G.F.O.R)

Hot Roast Salmon Mousse Wrapped in Classic Smoked Salmon  
with a Bloody Mary Gazpacho Shot & Toasted Guinness Spelt Bread

Wild Mushroom & Beetroot Orzo Pasta with Crispy Raclette Fritters & Toasted Hazelnuts (V)

Luxury Prawn, Flaked Hot Smoked Salmon & Lobster Cocktail on Shredded Iceberg Lettuce, Avocado,  
Cucumber & Cherry Tomatoes with Granary Bread & Caramelised Red Onion Butter (£4 Supplement) (G.F.O.R)

Free Range Black Pudding Scotch Egg with Celeriac Remoulade & Apple & Cider Chutney

### MAINS

Herb Butter Roasted Norfolk Bronze Turkey Breast with Cranberry & Chestnut Stuffing, Pig in Blanket,  
Mashed Potato, Roasted Parsnip & Sprouts with Bacon, Duck Fat Roast Potatoes & Turkey Gravy (G.F.O.R)  
(Served with Braised Red Cabbage & Carrot & Swede Mash)

Slow Cooked Venison Ragu with Pappardelle Pasta, Crispy Red Pepper Polenta Chips with a Chicory & Walnut Salad

12oz Sirloin Steak Lobster Surf & Turf with Parma Ham Wrapped Green Beans, Dauphinoise Potatoes  
& a Shallot & Red Wine Reduction (£14 Supplement) (G.F.O.R)

Salmon & King Prawn Laksa, Soft Boil Egg & Beansprouts, Carrot & Thai Basil with Coconut Sambal & Sesame Greens

Cranberry & Pistachio Nut Roast, Extra Virgin Olive Oil Roasted Potatoes, Roasted Parsnip & Sprouts,  
Olive Oil Mashed Potato & Cranberry Jus (Vegan) (V)

Baked Camembert & Caramelised Onion Tart, Slow Roasted Balsamic Tomatoes, Rocket & Poached Pear Salad

### DESSERT

Traditional Christmas Pudding with White Chocolate & Cranberry Sauce, Candied Orange,  
Sloe Gin & Blackberry Ice Cream (G.F.O.R) (V)

Chocolate Trio - Fudge Chocolate Brownie, Rich Chocolate Mousse & White Chocolate Blondie Ice Cream,  
Glazed Redcurrants & Shortbread Crumb

Warm Treacle Tart & Vanilla Poached Pear, Salted Caramel Ice Cream (Vegan)

Panattoni Bread & Butter Pudding, Crushed Amaretto Biscuits & Grand Marnier Custard

Eggnog Semifreddo with Warm Spiced Cherries, Fresh Nutmeg, Salted Caramel Ice Cream & Crushed Honeycomb

Cheeseboard - Black Bomber Cheddar, Truffle Brie & Binham Blue with Red Onion Marmalade,  
Smoked Almonds, Fresh Figs, Truffle Honey & Artisan Cheese Biscuits (£5 Supplement)

Christmas Affagato - Black Forest Gateaux, Rich Chocolate Ice Cream  
with a Shot of Hot Espresso (Add Bailey's £4 Supplement)

(GFOR) indicates Gluten Free on Request, (VOR) Vegan on Request, (V) Vegetarian

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts,  
cereals containing gluten and other allergens are prepared and our menu descriptions  
do not include all ingredients. Please ask a member of staff if you require assistance.